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CHAD-O-CHEF
Lifestyle products



STIR-FRY PAN INSTRUCTIONS

Refer to the relevant Installation & Operating Instruction Manual for your Chad-O-Chef gas insert.

Please read these instructions carefully before use.
Use and retain them for future reference.



SMALL (2B) / MEDIUM (3B) / LARGE (4B)

Thank you for purchasing your new CHAD-O-CHEF product, manufactured to the highest standards. This accessory is designed to be used with Chad-O-Chef gas grill appliances, to give users years of trouble free and efficient service. This accessory is designed for domestic use only. Please read the following instructions carefully.

The manufacturer / its agents and distributors will not be held responsible for injuries or damages resulting from unauthorized, faulty, incorrect installation, or incorrect / misuse of the accessory.

GENERAL INSTRUCTIONS

Refer to the specific ... GAS GRILL INSTALLATION & OPERATING INSTRUCTION MANUAL for assembly, maintenance and further operating instructions of your gas grill model.

Stir Fry Pans (Pans) are intended to be used on Chad-O-Chef Gas Grill products. Ensure that the grilling area is **never** completely covered or closed during use, nor while the appliance is still hot after use.

To maintain this requirement, the Pan must always be at least one size smaller than the gas grill model it will be used with. The Pan designation is as follows:

- 2B – 2 Burner
- 3B – 3 Burner
- 4B – 4 Burner.

The correct Pan sizes are matched with Gas Grills as follows:

Small (2B) Pan (350mm x 350mm)	Medium (3B) Pan (525mm x 350mm)	Large (4B) Pan (700mm x 350mm)
3 Burner Gas Grill	4 Burner Gas Grill	5 Burner Gas Grill
4 Burner Gas Grill	5 Burner Gas Grill	6 Burner Gas Grill
5 Burner Gas Grill	6 Burner Gas Grill	
6 Burner Gas Grill		

WARNINGS & SAFETY INFORMATION

- Stir-Fry Pans are solid stainless steel, heavy and cornered. Be careful when handling to avoid possible injury.
- Stir-Fry Pans will become very hot during use. Be sure to always use appropriate protection for handling the Pan while it is still hot.
- Children should be supervised at all times while the grill and Pan are in use or still hot.
- Never put water onto a hot pan. This can result in thermal shock to the pan as well and cause possible hot water burns due to rapid vaporization of the water.
- Never add water or wetted foodstuffs to a heated Stir-Fry pan that has oil in it.
- Do not allow an oiled pan to overheat. An overheated oiled pan will emit a smoke before it catches on fire. If any smoke appears, reduce the heat to the pan. **Never** attempt to cool or extinguish a heated oil pan with water.
- Should a pan fire arise, turn the heat to the pan off and let it burn out.
- Ensure that the appliance is used away from any other flammable materials.
- Never cover up the entire grilling area of the gas grill while in use. Similarly, never cover the entire grill area after use when the grilling area is still hot. Doing so can lead to component failure and other damage and will void your guarantee.
- Do not place a hot pan on surfaces that are not suitable for elevated temperatures.

PREPARING THE STIR-FRY PAN ATTACHMENT FOR USE

- Make sure that any protective film is removed from the pan before use.
- Wash your pan thoroughly with a mild detergent and then dry it properly before using it for the first time.

- Place the pan on the grill such that it remains well secured and level. The Pan is to be used with the grill's top grids still in place.
- Depending on your requirements, add cooking oil or other non-stick substances to the pan. Turn the grill heat to high initially and then adjust the temperature to your needs.
- Be sure to handle the Stir-Fry Pan with care when moving it while still hot, particularly when there are hot fluids still in the pan.
- When done, be sure to turn off the gas grill in accordance with the model's instruction.
- Let the pan cool down with air. Do not use water to rapidly cool off a heated pan.

CARE & MAINTENANCE

- After use, allow the Pan time to cool before soaking and cleaning.
- Only use appropriate stainless steel cleaners such as sunlight liquid or specialized cleaners.
- Do not use oven cleaners or steel scouring pads for cleaning.
- Correct, gentle & routine cleaning is essential to prolonging this stainless steel product's rust-resistant nature. For a full guide on how to do this effectively, visit our website: <https://chad-o-chef.co.za/chad-o-chefs-care-maintenance-guide-for-stainless-steel/>

MANUFACTURER DETAILS

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